

Meursault Les Grands Charrons 2020, Paul Chavy

| Price | |
|-------|--|
| Code | |

£80.49 MEUR575

A lieux dit of 40 year old vines planted on the stony soils, adjacent to the old quarry site of Grand Charrons. It lies at the same height as the Meursault Premiers Crus, but with a more easterly exposure.

Tasting Notes:

The nose is immediate and powerful, showing decadent fleshy tropical fruit, honey, buttered cooking apple and great minerality. The palate is full, ripe and creamy, rounded and golden throughout with an elegant and yet forceful character that borders on the hedonistic.





MEURSAULT LES GRANDS CHARRONS

- 2020 -



FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|-------------------|--|
| Vinification | The grapes were picked on the 27th and fermented in 20% new oak. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2026 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Meursault |
| Туре | White Wine |
| Grape Mix | 100% Chardonnay |
| Genres | Fine Wine |
| Vintage | 2020 |
| Body | Rich, round and full flavoured |
| Producer | Paul Chavy |
| Producer Overview | Paul Chavy sources grapes from several growers in both the Côte de Beaune and Côte de Nuits, vinifying them at the family domaine in Puligny-Montrachet. Using the same methods as his father, Jean-Louis Chavy, Paul produces wines that are fine, expressive and fruit forward offering immediate appeal while also showing great aging potential. |
| Closure Type | Cork |